



HUBER WINE CLUB

FALL 2016 SWEET WINE SELECTION

***LIMITED EDITION* SPICED APPLE**

Once again, our Annual release of Spiced Apple wine has been allocated to make sure our Club members get a bottle. This deliciously crisp and juicy wine — made from Huber's own Estate Grown apples — is truly Autumn in a glass. Spicy and sweet, with hints of cinnamon, nutmeg, and clove, it is perfectly balanced, and ideal chilled on its own, or heated with a splash of brandy for an instant Fall warm-up! Always welcome at a bonfire or Fall picnic, this wine also makes a great cocktail. Check out one of our favorite recipes, the Apple Addiction, below.

***NEW HWC EXCLUSIVE * SWEET VIGNOLES**

Our award-winning Vignoles has inspired our winemakers to branch out and see what other fantastic variations of this wine can be produced. The newly released Sweet Vignoles is bound to be an instant hit. Slightly sweeter than our standard Vignoles, the reduced acidity highlights the fruit flavors found in this pretty grape. With notes of pineapple and sweet melon, and a pleasant, smooth finish, you will want to enjoy this one (well-chilled) with grilled chicken or fish dishes.

***DOUBLE GOLD * SWEET VALVIN MUSCAT**

Back again, our Sweet Valvin Muscat has brand new hardware to show off! Fresh from a unanimous Double-Gold win at the 2016 INDY International Wine Competition, and we are thrilled to be able to offer it to the Club for the fourth straight year. One sip of this gorgeous white wine and you will see why it was so well-received in competition. The characteristic peach note gives way to apricot and honey, with a tiny hit of citrus to balance out the well-rounded sweetness. A perfect end-of-Summer wine to drink on the patio and share with friends. Try it with any fruit forward dishes, like a pork roast with peach sauce, or a green salad with stone fruits.

HUBER'S APPLE ADDICTION



Ingredients

1/2 Ounce Starlight Distillery Apple Jack
1 1/2 Ounce Huber's Spiced Apple wine
3-4 ounces Huber's Apple cider
Squeeze of lemon
Apple slices
ice

Instructions:

Fill a tall glass with ice to chill. In a separate glass, mix Apple Jack, Spiced Apple Wine, and cider. Pour over ice in glass, garnish with a squeeze of lemon and thinly sliced apple

**For large batches, mix 1 cup Apple Jack, 1 bottle of wine and 8-12 cups of cider. Squeeze the juice of 1/4 lemon and garnish with apple slices. Serve over ice.*